| United States Patent [19] Steinke et al. | | | [11] [45] | | | Number: f Patent: | 4,968,522 Nov. 6, 1990 | | |
|--|---|---|-------------------------|--|----------------------------|-------------------|---------------------------|--|--|
| [54] | BROWNI | 4,466,986 8/1984 Guggenbuehler | | | | | | | |
| [75] | Inventors: | James A. Steinke, Cincinnati; David B. Josephson, South Lebanon; Daniel J. Wampler, Cincinnati; Christine M. Frick, Lebanon, all of Ohio | 4,528 4,735 4,818 | ,201 ,812 ,553 | 7/1985 4/1988 4/1989 | Purves Bryson | | | |
| [73] | Assignee: | Mallinckrodt, Inc., St. Louis, Mo. | _ | | | | t. Off 426/262 | | |
| [21] [22] | Appl. No.: Filed: | 271,538 Nov. 15, 1988 | Primary 1 | Primary Examiner—Carolyn Paden Attorney, Agent, or Firm—Wood, Herron & Evans | | | | | |
| [51] [52] [58] | Int. Cl. ⁵ U.S. Cl Field of Se | [57] ABSTRACT A browning agent for foodstuffs having a carbonyl-containing browning reactant is disclosed which contains a water-in-oil emulsion, a surfactant and an edible base in | | | | | | | |
| [56] | [56] References Cited | | | the aqueous phase adapted to enduce a browning reac- | | | | | |
| | U.S. 3 | tion in the foodstuff upon heating. The browning agent may be coated onto foodstuffs such as biscuits, pizza, pie coverings or hash brown potatoes, stored at temperatures from about -30° C. to about 10° C. thereafter immediately microwaved to enduce browning. 13 Claims, No Drawings | | | | | | | |
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